Peanut Butter Cookies

Peanut butter cookies are another favorite that may be healthier than chocolate chip. Soft and chewy peanut butter cookies were always my favorite. Some people like them baked hard and dry so that the cookies crunch, or have to be soaked in milk. The softness or hardness of the cookies is affected by a combination of the specific ingredients, humidity, room temperature, baking temperature, type of pan, and baking time. Whichever kind is preferred, try a few ways, and keep track of the specific mix, temperatures, humidity, pans used, and how well they match the required softness or hardness. *

*** Do not give peanut butter cookies to a child who has not been tested for peanut allergy.**

Pre Cook Preparation:

- **A. Timer set to the time to begin preparation prior to cooking**
- **B. Timer set for 1 hour later, when meal should be ready to eat**

Meal Adaptations:

Physical Accommodations:

- **Electric mixer, or lightly mix and pour into the pan, allowing the baking process to complete mixing**
- **Large handled measuring cups and spoons**
- **Large handled mixing spoons**

Visual Accommodations:

- **Easily identifiable labeled ingredients**
- **Long oven mitts**
- **Brightly colored measuring cups, spoons, and bowls**

Potential Food Allergy or Intolerance:

- **Brown sugar (diabetics)**
- **Butter (lactose)**
- **Eggs**
- **Flour (gluten)**
- **Milk (lactose)**
- **Peanut butter**
- **Sugar (diabetics)**
- **Vanilla Flavor (gluten)**

Meatless Preparation Avoid:

- **Butter**
- **Eggs**
- **Milk**
- **Substitute with: _____**

Utensils:

Measuring cups
2 Mixing bowls
Microwave safe cup
Spoon
Toothpick (round).
Pan: 2.5 quart glass baking pan. ***
*** Dark glass bakes quicker, so reduce time.
*** Aluminum foil pans also bake differently and may react to acids in certain foods, such as berries.
*** Cupcake pans can also be used and will bake at a different temperature and time. This makes it easier to freeze single serve portions. Some recipe sites go into further detail, if needed.

Ingredients:

Meat: None

Vegetables: None

Other ingredients:
1 3/4 cup of cookie mix (gluten free)
Verify ingredients:
1/4 cup of brown sugar
1/2 cup of butter (1 stick)
3 eggs
1 tablespoon vanilla (gluten free)
1 cup of peanut butter (peanut butter chips will work)
Dash of salt

Preparation time: 15 minutes

Preparation:
1. Melt butter in microwave for 20 to 30 seconds.
2. Mix in medium mixing bowl:
   1/2 cup butter
   3 eggs
   1 cup of peanut butter
   1 tablespoon gluten free vanilla
3. Grease the bottom of the baking pan lightly with butter.
4. Add the flour mixture to the eggs, vanilla, and butter. Mix thoroughly.
5. Spoon onto greased pan.
6. Place greased pan in oven at 350 degrees.
7. Set timer for about 13 minutes.
8. Use a clean toothpick to verify doneness of the cookies in the middle and on the edges. It should come out clean.
9. Allow cookies to cool slightly before removing from the pan.

Cook Temperature: 350 degrees (Varies based on pan choice and elevation for those in the mountains.)

Your temperature here: _____

Cook Time: 13 to 15 minutes, based on pan choice and elevation.

Your bake time here: _____

Servings: About 10

Storage Solutions: Round containers

Counter safe: 30 minutes to an hour to cool enough to place in the fridge or freezer

Fridge safe: 3 to 4 days * Per What's Cooking America Storage Chart link in Resources

Freezer safe: 4 to 6 months * Per What's Cooking America Storage Chart link in Resources

Reheat Instructions: (Good for quick thawing)

Microwave: Time and temp may vary.

1. **Place in a microwave safe dish (not plastic).**
2. **Heat until food is warm.**
3. **Minimum 30 seconds.**

Add your microwave time here: _____.